



# THE MILLER HOUSE

## RESTAURANT & CATERING

### TO BEGIN

---

**FRIED GREEN TOMATOES ♦ 9.99**

Fried green tomatoes, remoulade

**BOURBON MEATBALLS ♦ 13.99**

House made meatballs, bourbon BBQ sauce

**SHRIMP COCKTAIL ♦ 14.99**

Chilled jumbo shrimp, cracked black pepper cocktail sauce

**WARM SPINACH DIP ♦ 12.99**

Warm spinach and Parmesan dip, baguette

**APPLE CROSTINI ♦ 10.99**

Smoked Gouda, sliced apple, hot honey, toasted baguette

**SOUTHERN SAMPLER ♦ 15.99**

Southern cheese torte, crackers, grit sticks, sweet potato chips, cheese straws, fried green tomatoes

**SOUP DU JOUR**

5.50/ cup ♦ 6.99/bowl  
Choice of house made soups

### SALADS

---

Dressings: Blue Cheese, Ranch, Thousand Island, Balsamic, White Wine Vinaigrette, Honey Mustard

**THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.99**

add chicken - 4.50, salmon or shrimp - 5.50

**PEAR AND BLUE CHEESE SALAD ♦ 11.99**

Spring greens, blue cheese, fresh pear, cranberries and toasted pecans

**CHEF SALAD ♦ 12.99**

Romaine, turkey, ham, cheddar, Swiss, egg, tomato, bacon

**SOUTHERN FRIED CHICKEN SALAD ♦ 12.99**

Romaine, tomato, cucumber, carrot, red onion, cheddar, chicken tenders

**SOUP AND SANDWICH OR SALAD ♦ 10.99**

Half sandwich (Fried Green Tomato BLT or Club), salad or cup of soup

### SANDWICHES & PASTA

---

Sandwiches served with choice of side item

**TRADITIONAL CLUB ♦ 11.99**

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce, tomato

**FRIED GREEN TOMATO BLT ♦ 10.99**

Cornmeal dusted green tomatoes, bacon, lettuce, mayonnaise

**FRENCH DIP ♦ 13.99**

Shaved steak, Provolone, au jus, sourdough hoagie

**ANGUS BURGER ♦ 12.99**

Half-pound burger, Kaiser bun with lettuce, tomato, red onion, pickle  
add cheese - 0.65, add bacon - 1.25

**WILD MUSHROOM PASTA ♦ 13.99**

Fettuccini, wild mushrooms, roasted garlic cream sauce  
add chicken - 4.50, salmon or shrimp - 5.50

## FOR THE MAIN COURSE

All entrees served with House or Caesar salad  
Substitute cup of soup – 3.50, Pear salad - 2.99

### FILET OF BEEF WITH CARAMELIZED ONION RISOTTO ♦ 40.99

Seared 8 oz. filet , demi-glace, caramelized onion risotto, sautéed spinach, crispy onions

### RIBEYE WITH BOURBON GARLIC CREAM SAUCE ♦ 32.99

Seared 12 oz. rib-eye, Yukon Gold mashed potatoes and caramelized Brussels sprouts

### SIRLOIN WITH ROASTED SHALLOT BUTTER ♦ 25.99

Grilled 8 oz. sirloin, baked potato, sautéed green beans

### MUSHROOM AND PROVOLONE STUFFED CHICKEN ♦ 24.99

Yukon Gold roasted potatoes, sautéed asparagus

### AIRLINE CHICKEN WITH BUTTERNUT SQUASH RAGOUT ♦ 23.99

Seared airline chicken, butternut squash roasted tomato ragout, sautéed spinach

### PORK CHOP WITH TOMATO JAM ♦ 26.99

Bone in pork chop, tomato bourbon jam, gratin potatoes, sautéed broccoli

### SALMON WITH PECAN GREMOLATA ♦ 25.99

Grilled salmon fillet, roasted sweet potatoes, sautéed green beans

### JUMBO LUMP CRAB CAKES ♦ 27.99

Jumbo lump crab cakes, Yukon Gold roasted potatoes, sautéed spinach, remoulade

## FOR THE LIGHTER APPETITE

### CHICKEN TENDERS ♦ 13.99

Fries, coleslaw, honey mustard dressing

### MEATLOAF ♦ 14.99

House made meatloaf, demi-glace, Yukon Gold mashed potatoes, sautéed green beans

### VEGETABLE PLATE ♦ 13.99

Yukon Gold mashed potatoes, green beans, butternut squash, fried green tomatoes, sautéed broccoli, spinach, roasted tomato

### FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets

Fries, coleslaw, dill remoulade

### SHRIMP AND GRITS ♦ 14.99

Sautéed shrimp served over cheddar stone-ground grits

## BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino

Iced or Hot Tea

Gourmet Coffee

## DESSERTS

Our desserts are made fresh daily. Ask your server about our dessert offerings.



**THE MILLER HOUSE**  
RESTAURANT & CATERING

270-685-5878

THEMILLERHOUSERESTAURANT.COM